



Friday, June 12, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Sweet Pepper and Tomato Bisque Croutons ~ Chives ~ Seka Hills EVOO	\$15
Red Leaf Lettuce Salad in Balsamic Vinaigrette Blueberries ~ Sierra Nevada Feta ~ Candied Walnuts	\$14
Albacore Tuna Crudo with Pineapple Ponzu Soil Born Farm Cabbage ~ Fresno Chilies ~ Crispy Shallots	\$28
California Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Dried Apricots ~ Cherry Jam	\$19
Hand Pulled Mozzarella with Twin Peaks Stone fruit Seka Hills EVOO ~ Balsamic Reduction ~ Basil	\$28

Entrées

Soil Born Farms Little Gem Lettuce with Mary's Chicken Breast Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	\$22
B&L McRib with French Fries California Gold BBQ Sauce ~ B&L Pickles ~ Aioli ~ Hoagie Roll	\$22
Ferrari's Fisheries Black Cod over Bosworth Rice Fennel Confit ~ Pole Beans ~ Romesco Butter	\$36
Pasta Bandanas filled with Chicken, Tarragon, Chevre Pearl Onion ~ Spring Peas ~ Fiscalini Cheddar	\$28
Single-Cut Lan Roc Pork Chop with Cherry Mostarda Creamy Cheddar Polenta ~ Braised Greens	\$32
Capital Cheeseburger with French Fries Cheddar ~ Lettuce ~ Pickles ~ Red Onion ~ Capital Sauce	\$24

Cooked by: John Trujillo, Ali, Angy, Jacoby, Johnny, Rubin, and Tone!

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